



***** STN Tokyo *****

FILE 'WPIDS' ENTERED AT 16:00:27 ON 07 MAY 2001

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FILE LAST UPDATED: 02 MAY 2001

<20010502/UP>

>>>UPDATE WEEKS:

MOST RECENT DERWENT WEEK 200124 <200124/DW>

DERWENT WEEK FOR CHEMICAL CODING: 200124

DERWENT WEEK FOR POLYMER INDEXING: 200124

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L10 ANSWER 1 OF 7 WPIDS COPYRIGHT 2001 DERWENT INFORMATION
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AN 2000-218214 [19] WPIDS

DNC C2000-066896

TI Coating agent for foodstuff, pharmaceuticals, agrochemicals and as enteric
coating agent comprises a yeast cell wall fraction mainly comprising a
microbial cell residue obtained by treating yeast with enzyme.

DC A11 A82 A96 B07 C07 D16 G02

PA (KIRI) KIRIN BREWERY KK

CYC 1

PI JP 2000044878 A 20000215 (200019)* 12p <--

ADT JP 2000044878 A JP 1999-50291 19990226

PRAI JP 1998-143122 19980525

AN 2000-218214 [19] WPIDS

AB JP2000044878 A UPAB: 20000426

NOVELTY - The coating agent comprises a yeast cell wall fraction mainly
comprising a microbial cell residue (wherein soluble microbial cell is
removed) obtained by treating yeast with an enzyme. DETAILED

DESCRIPTION -

INDEPENDENT CLAIMS are also included for: (i) processed material which is
coated with the coating agent; and (ii) coating film prepared from the
coating agent.

USE - For use as coatings of foodstuffs, pharmaceuticals, enzyme,
micro organism, fertilizer, pigment, flavoring agent, seed, agrochemicals
(claimed) and as enteric coating agent.

ADVANTAGE - The coating agent has very low oxygen permeability
coefficient, no stickiness and controls an elution initiation time. The
coating agent is harmless, easily dispensable in water and edible.
Adherence of resins such as gum Arabic, shellac, eudragit is prevented
when coated with the coating agent.

Dwg.0/8

L10 ANSWER 3 OF 7 WPIDS COPYRIGHT 2001 DERWENT INFORMATION
LTD

AN 1996-166239 [17] WPIDS

DNC C1996-052217

TI Prepn. of powder flavour stable at high temp., for foods - comprises mixing hydrolysate of starch with flavour fat and oil, spraying with aq. pullulan soln. and granulating.

DC D13

PA (TAKS) TAKASAGO PERFUMERY CO LTD

CYC 1

PI JP 08047378 A 19960220 (199617)* 9p <..

ADT JP 08047378 A JP 1994-202953 19940805

PRAI JP 1994-202953 19940805

AN 1996-166239 [17] WPIDS

AB JP 08047378 A UPAB: 19960428

Prepn. of powder flavour comprises mixing a hydrolysate of a starch of a DE of upto 18 with 10-40 wt.%, w.r.t. the amt. of the hydrolysate, of a flavour fat and oil, spraying a 0.5-5 wt.% aq. soln. of pullulan over the obtd. mixt. and granulating in a fluidised layer.

Pref. the flavour fat and oil comprises an oil portion and a coating flavour portion. Pref. the pullulan concn. of the soln. is 1-15 wt.%.

Pref. the pullulan has a protein content of upto 0.3 wt.%, an ignition residue of upto 4.0 wt.% and a viscosity of 100-150 cp for its 10 wt.% aq. soln..

Pref. starches include starches from sweet potatoes, potatoes, maize, cassava, wheat and rice. Starches are hydrolysed with acid and/or enzyme. DE is pref. 0.5-18 and may be adjusted by drying and powdering their aq. soln. of a viscosity of 0-800 cp (30 deg.C) at 3-6 kg/cm² and 140-170 deg.C in a drum drier. The flavour fats and oils include food flavours, essences, emulsified and powdered flavours and natural extracts.

USE/ADVANTAGE - The flavour is used to impart flavour to foods on heat processing. The flavour has high stability of flavouring during storage at high temps..

Dwg.0/3

L10 ANSWER 4 OF 7 WPIDS COPYRIGHT 2001 DERWENT INFORMATION LTD

AN 1996-053726 [06] WPIDS

DNC C1996-017222

TI Prepn of coated powdery aromatic material - comprises mixing lipid with solid or powdery aromatic material.

DC D13

PA (HASE) HASEGAWA CO LTD

CYC 1

PI JP 07313092 A 19951205 (199606)* 6p <..

JP 3122307 B2 20010109 (200104) 6p

ADT JP 07313092 A JP 1994-132391 19940524; JP 3122307 B2 JP 1994-132391 19940524

FDT JP 3122307 B2 Previous Publ. JP 07313092

PRAI JP 1994-132391 19940524

AN 1996-053726 [06] WPIDS

AB JP 07313092 A UPAB: 19960212

Solid or powdery aromatic material is mixed with lipid powder having a m.pt. of at least 40 deg. C to coat the aromatic material with the lipid.

ADVANTAGE - Aromatic ingredient is released for a long period.

Dwg.0/0

以上